

### April 2025 Answer Sheet



Give us Feedback!

**Start Time:** 

### Welcome to Puzzled Pint!

### **Tonight**

• We're here to help! This is not a competitive event. Ask the Game Control volunteers (GC) for hints as often as you'd like. The goal is to have fun, not to be frustrated!

#### The Puzzles

- Each puzzle will solve to a short word or phrase. How? That's for you to discover.
- Need a code sheet or solving resources? Check out the Resources page on Puzzled Pint's webpage: <a href="http://www.puzzledpint.com/resources/">http://www.puzzledpint.com/resources/</a>
- You can use anything to help solve: Use your phone, the internet is fair game! Think your brother might have an insight? Give him a call!
- · While each month has a theme, you need no special knowledge of the theme to solve.

#### **About Puzzled Pint**

**Team Name:** 

- How did tonight go? Fill out the survey with the QR code above.
- · We're an all-volunteer organization.
  - · Help us run locally: Talk with Game Control about how you can volunteer.
  - Help us run globally: <a href="https://www.patreon.com/PuzzledPint">https://www.patreon.com/PuzzledPint</a>

We are always looking for puzzle sets for future months! Check out how you can could write puzzle for Puzzled Pint by going here: <a href="http://www.puzzledpint.com/info/author/">http://www.puzzledpint.com/info/author/</a>

Team Size:	End Time:
Puzzle Answers	
The Weird Wine List	
Word Salad	
Pasta Point of No Return	
The Pizza Round Table	
Checkpoint! Have GC verify your answers to receive the Meta and Bonus puzzles.	
Meta: After DinnerNow What?	
Bonus: Just Desserts	

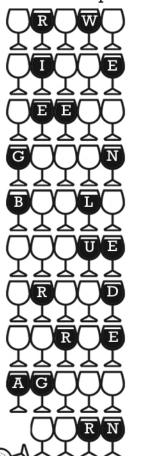


## The Weird Wine List



To start the evening, the waiter pulls out an extensive wine list. The Cruciverba Ristorante acquires its wines exclusively from 13 wineries in the Tuscan region of Italy, marked on the map. Will the map point the way to

the answer to an important question?



Chainsaw parts

Event location

Fad

Female relative

Italy flag color

King topper

Southern woman

Rep

What waiters do

Precedes "in" Precedes "out"



How does Abercrombie, a dedicated Puzzled Pint-er, solve puzzles with so many great Italian vintages to distract him?

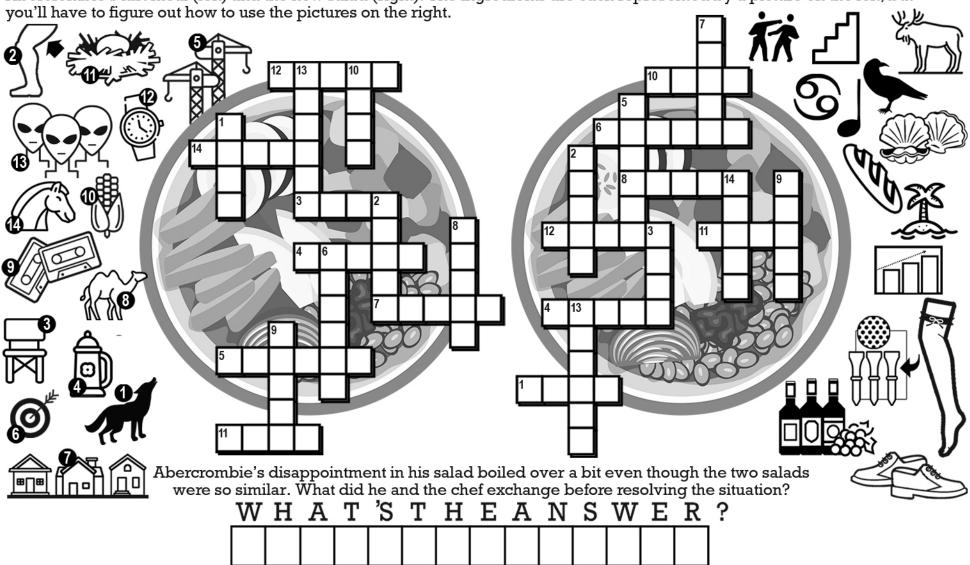




### Word Salad



The leader of the Puzzled Pint team, Abercrombie, talked about the house salad he had enjoyed last time he was at the restaurant. But, when his salad came, although it <u>seemed</u> to contain the same elements, **each ingredient had been changed** slightly and then tossed, resulting in a salad that did not match the one he was served last time. See below the salad from Abercrombie's last meal (left) and the new salad (right). The ingredients are each represented by a picture on the left, but you'll have to figure out how to use the pictures on the right.





### Pasta Point of No Return



When it came time for the pasta course, Chef Betalli had something unique for his Puzzled Pint guests. It was "puzzlitini," a concoction of pastas all wound together

in a plate, curling and meandering

up, down or sideways (never diagonally.)
But, none shared the same "ingredients."
The pasta was served with a choice of sauces — marinara, cream sauce and one other. What will happen after these diners have their fill?

Pastas in puzzlitini:

CARAMELLE
FARFALLE
FUSILLI
GARGANELLI
GEMELLI
LINGUINE
MANICOTTI
ORECCHIETTE
ORZO
PENNE
RAVIOLI
RIGATONI

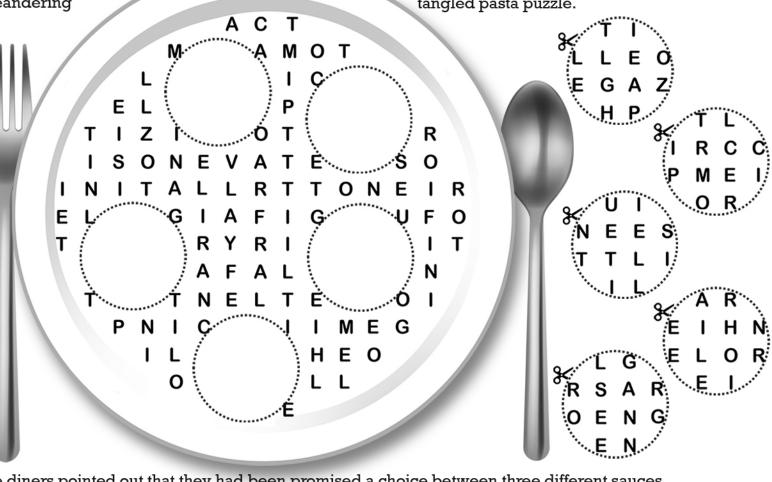
ROTELLE ROTINI SPAGHETTI

TORTELLINI

TRIPOLINI

ZITI

Before serving, Chef Alfa Betalli adds his final touch, five generously- portioned meatballs. Where each meatball goes is up to you, but their contents are needed to solve the tangled pasta puzzle.



When the diners pointed out that they had been promised a choice between three different sauces but only two were served, what did the waiter say excitedly to reassure them?

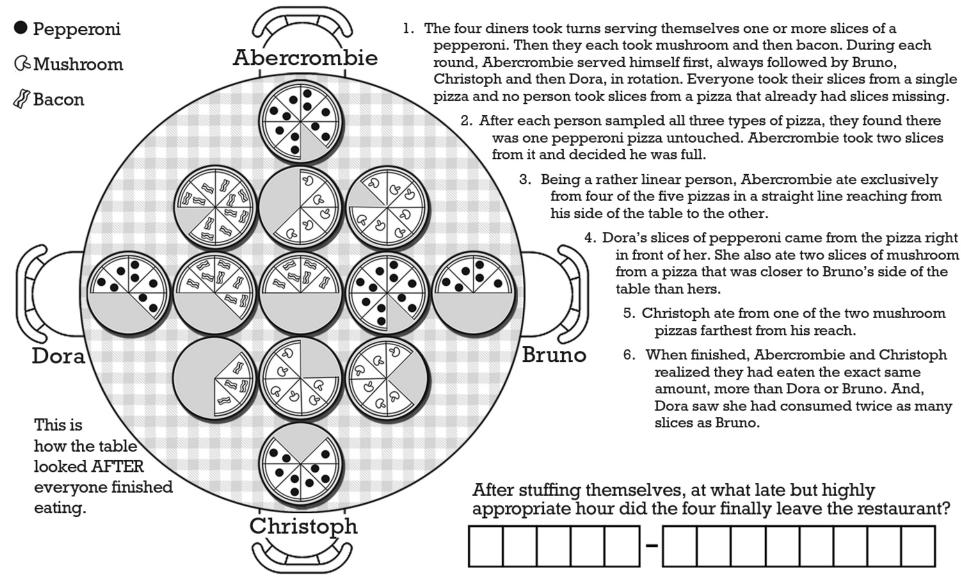
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# The Pizza Round Table



It was finally time for the pizza course! The team realized they may have been overly enthusiastic in ordering 13 pizzas, but they looked so good they couldn't resist. That may seem like a waste, but you must understand the situation **from their point of view**. After all 13 pizzas had been sampled, the diners were full and it was rather late, so they **signaled the waiter** to bring the bill.





# After Dinner... Now What?



The four diners found they had taken something special from each course of the meal, **fragments** of a wonderful evening. But, all good things come to an end. Dinner was done, so what next? The four Puzzled Pint-ers took advice from the waiter and **spoke up** to order one more indulgence that would make the evening complete.

W AT B OMETIMES SITS IN MIN RESTAURANTS IN HIS THEORIES, DAR THEIR TABLISHED A LINK THESE ARCTIC QUADRIPEDS AND THEIR FOREST-DWELLING ANCESTORS	3 12 6
A S III IILL OPEN UP IF YOU HAVE ONE KNIGHTS MAY IIII S DURING THESE	11 7
GRA	15 4
YOU MAY SEE BUMPS AND SPIKES ON IS TYPE OF CITTED THE GREAT SEA IN IS SITTED NEAR THIS ISLAND NATION  After a dinner like this, you really need to  1 2 3 4 5 6 7 8 9 10 11 12 13 14	16 16 15 16



# Just Desserts



Alfa Betalli is preparing a final surprise for this four Puzzled Pint diners, a dessert selection featuring cannoli and amaretti cookies that he wants placed on the serving platter in a very specific way. His staff has learned that he is very black and white about how things must be served. It is either right or it is wrong and he needs a team he can count on to get it right!

Numbers (rows) and letters (columns) have been added to help you understand the Chef's directions.

### CHEF ALFA BETALLI'S PRECISE, DETAILED DIRECTIONS:

placed 2 amaretti cookies and 1 cannoli on this serving platter. Your job is to place the rest...

12 more cannoli ...15 more cookies.

After you place all the desserts, I will artfully add 3 mint leaf garnishes in the first COLUMN and 3 in the last COLUMN. Of course, none of them will be in adjacent spaces and each ROW should contain only 1.

Our guests love cannoli, so I want exactly 3 cannoli in adjacent spots in ROW 1. And 5 cannoli in adjacent spots in COLUMN E. Holy cannoli!

But, ROW 2 should contain only 2 cannoli and they should *not* be in adjacent spaces. This is also true for ROWS 5 and 6...and COLUMNS C and D.

ROW 3 should contain 4 amaretti cookies...no more, no less.

Do not, I repeat, do not put any cannoli in COLUMN A!

Exactly half of the spaces in COLUMN B should contain cannoli, but only 2 of the cannoli will be in adjacent spaces.

Can you help the poor pastry chef put the right dessert items in the right places on the platter? And what is the real meaning of the chef's final course for these diners? (It can be summed up in one word.)